



American

KITCHENS
STYLED IN STEEL

AMERICAN CENTRAL DIVISION—AVCO MANUFACTURING CORPORATION • CONNERSVILLE, INDIANA

Here's how you and the trained representative
of *American* Kitchens create your Ideal Kitchen



1st STEP

Call in the AMERICAN KITCHEN expert to measure your kitchen, and to help you estimate how much work space and storage space you will require for an efficient and convenient kitchen.

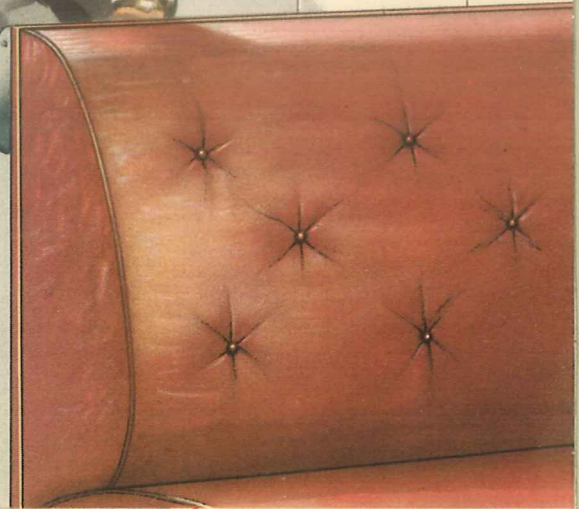


2nd STEP

AMERICAN KITCHEN expert applies Kitchen Plan-A-Kit to your problem—shows you in miniature just how your new cabinets and sink will arrange in your kitchen for maximum convenience, efficiency, and beauty.

3rd STEP

Skilled workmen install AMERICAN KITCHEN Units to bring to reality your "dream" kitchen. AMERICAN KITCHEN Units are made in sizes to fit any kitchen exactly. No matter what size or shape, your kitchen can be modernized and glamorized into a room you'll be proud to work and entertain in.



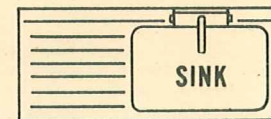
How an *American* "Planned" Kitchen Saves Thousands

of Steps from

HERE



TO HERE



Research based on the daily round of activities in the kitchens of hundreds of housewives reveals that the average woman travels hundreds of miles every year, makes tens of thousands of trips back and forth between refrigerator, sink, stove, and dining room. Every step takes energy, takes time.

Think what it would mean to save even so little as one step on each of these thousands upon thousands of trips! The time, the energy saved for the many activities now slighted on the "if I get time" basis.

The *AMERICAN KITCHEN* method of Kitchen Planning together with the many conveniences built into *AMERICAN KITCHEN* Sinks and Cabinets provide a simple and sure way to accomplish this saving of time and energy. It's so simple, and so sure because you can see for yourself just what steps can be saved by means of the American Plan-A-Kit which our representative has to help you. With this kit, you and he can actually build your kitchen in miniature—every wall, door and window located, every unit in place and scaled to size. The steps you will save, compared with your present kitchen, stand out plain to see.

The *AMERICAN KITCHEN* representative also brings expert knowledge to help you. We conduct a Kitchen Planning School for our representatives—train them to foresee the problems which time will bring out, to help you avoid the unfortunate mistakes that thousands of women have made when they planned their kitchen without having the benefit of facts revealed by research.

The tried and proved principle of three work centers is applied to the design of all *AMERICAN KITCHENS*. These work centers are the cleaning and preparation center (the sink), the cooking and serving center (the range), and the storage center (the refrigerator). Motion studies of kitchen planning have definitely established the logical location for each center.

The best location for the sink is usually beneath a window. This provides natural lighting and ventilation. It should almost always be between the other two centers.

For the cooking and serving center, the most desirable location is near where the family eats. This shortens the distance between food preparation and consumption. The range should not be too far removed from the sink

where the first stages of food preparation take place.

Finally, there is the storage center. For this the refrigerator should be located near an outside door for handling the incoming food.

For these work centers to serve best the needs of the housewife, they must be supplied with ample cabinet facilities, both base and wall.

The sink should be supplemented by two base and two wall cabinets, in addition to the cabinet in the understructure of the sink.

As few as three cabinets may provide adequate storage and work space at the range: one base cabinet beside the range, a wall cabinet above the range and a second wall cabinet above the base cabinet.

A minimum of three cabinets may adequately serve the refrigerator: a base cabinet beside the refrigerator, a wall cabinet above this base cabinet, and a wall cabinet above the refrigerator.

Remember—the cabinets listed above represent *minimum* requirements. Add more cabinets if you can, because, like the refrigerator, "the largest size is never large enough."

A utility (broom cabinet and/or a linen cabinet) may be added to any of these ensembles. Don't overlook it because a convenient storage place for household tools is an absolute essential for efficient and orderly housekeeping.

With this equipment the housewife is amply supplied with readily accessible storage space for vegetables, utensils needed in preparation, and accessories for cleaning.

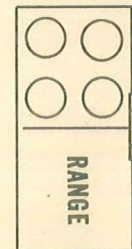
The tops of the base cabinets offer the necessary work surfaces upon which to handle dishes, thus eliminating need for a table.

These fundamentals of kitchen planning will be found applicable to almost any problem of kitchen design.

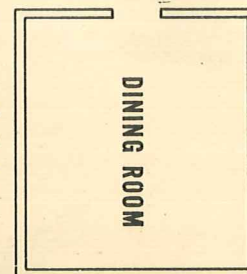
As a result of economies of motion, it is estimated that a housewife in her new *AMERICAN KITCHEN* walks but little more than half the distance she traveled in her kitchen before its modernization.

Any *AMERICAN KITCHEN* dealer will gladly plan a modern kitchen arrangement for you, or refer special problems to the home office of the American Central Division—Avco Manufacturing Corporation, at Connersville, Indiana, for expert design assistance.

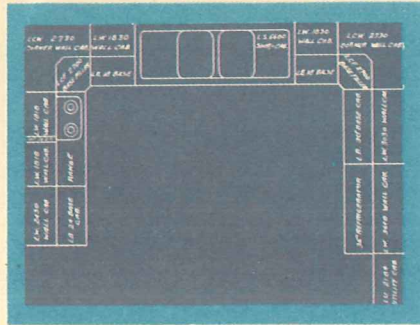
TO HERE



TO HERE



A TYPE OF KITCHEN FOR ANY SHAPE OF ROOM



U-Type KITCHEN

This typical *AMERICAN KITCHEN* requires a room at least 10 feet wide so that a row of cabinets on each side will not overcrowd it. This one consists of a standard range, a standard refrigerator, and 18 American units.

Notice the clean, "custom-built" look which is the result of American's modern design, sparkling finish and perfect fit.

The U-Shaped kitchen is perhaps the most convenient and efficient of all basic types. Its advantages are:

1. The three "centers" are close together, thus saving many steps.
2. Through traffic does not enter the main working area of the kitchen.
3. It provides maximum accessibility to all storage cabinets.
4. Continuous work surfaces provide greatest convenience and utility. Having the "centers" connected makes their use more flexible.

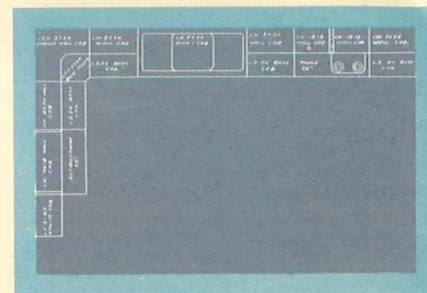
The main disadvantage to the U-shaped kitchen is the fact that locations for doors and windows are somewhat limited.

In existing homes, doors and windows will often have to be moved to provide proper wall area for a U-shaped kitchen. Such changes are usually worth the extra cost, because the saving in steps, time, and energy will be tremendous over the years.

In new homes, examine the proposed locations of doors and windows and try to arrange them so that a U-shaped design can be used. It will pay big dividends.



A TYPE OF KITCHEN FOR ANY SHAPE OF ROOM



L-*Type* KITCHEN

This is a type of arrangement adaptable to most rooms in which two walls are not broken up by doors. It combines the modern features known to reduce kitchen work to the minimum.

The L-shaped kitchen is almost as efficient as the U-shaped design, and presents fewer problems so far as the doors and windows are concerned. Always try to have at least one base cabinet between the range and sink, and between the sink and refrigerator, because the work surfaces and cabinets are most important at these locations.

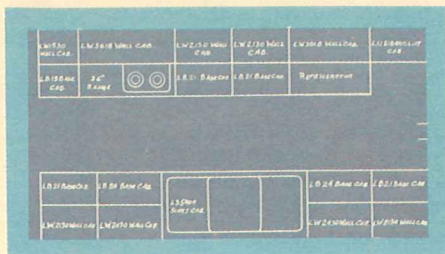
Thousands of kitchens have been spoiled by too many doors and yes, even too many windows. When an existing kitchen is being remodeled, or a new home is being planned, check the doors with a critical eye. Once remodeled, you expect to use your fine modern kitchen for many, many years; don't compromise with a door which spoils an otherwise excellent layout.

The same thing applies to windows. One large window will often provide several times more wall space for wall cabinets than will two or three small ones, and usually the illumination and ventilation will be better too.

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A TYPE OF KITCHEN FOR ANY SHAPE OF ROOM

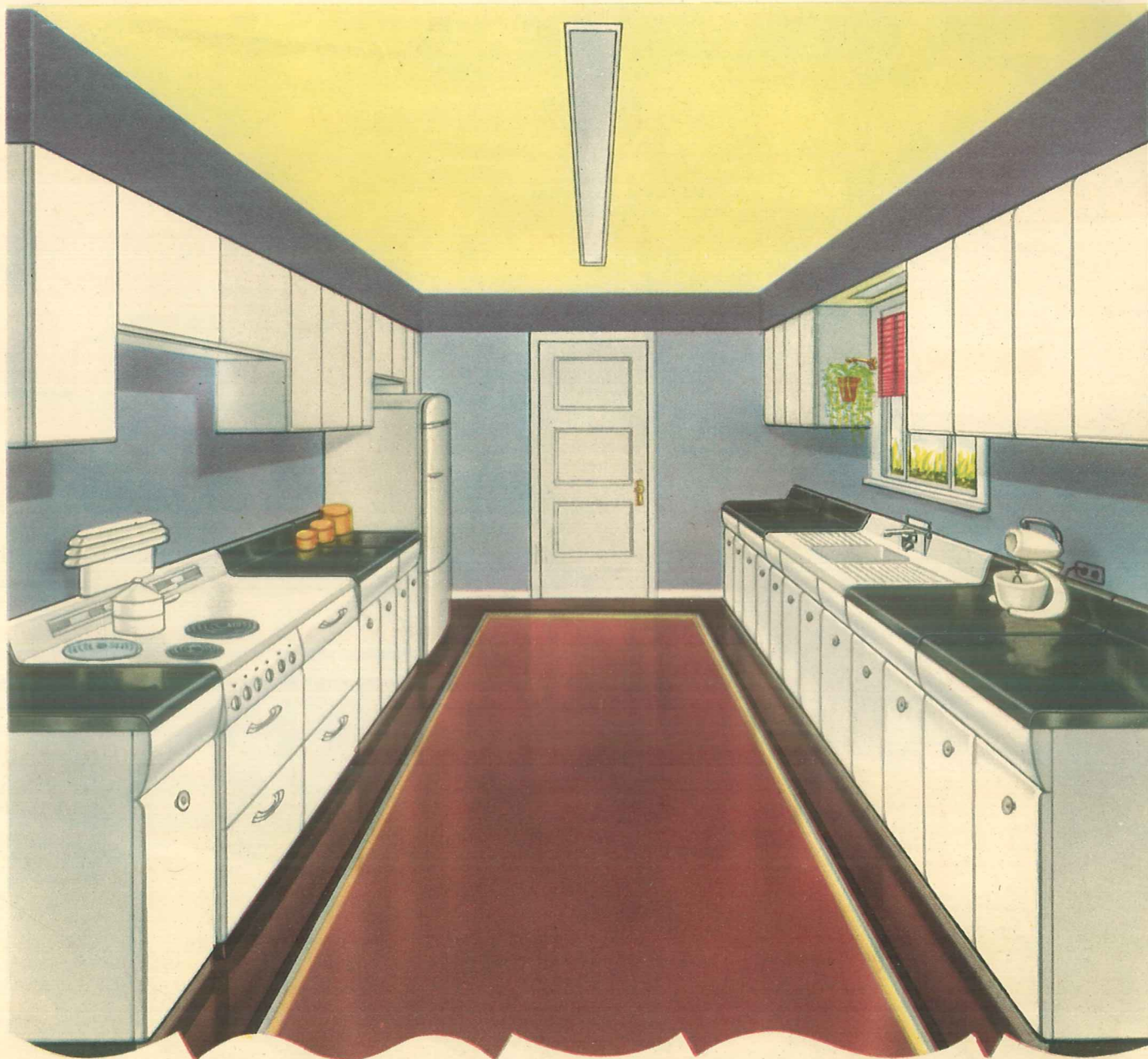


CORRIDOR-*Type* KITCHEN

This type is an application of the "Pullman" kitchen. It can be used wherever there is sufficient width to permit two rows of cabinets without crowding, and when all doors are at ends or in corners of the room.

The corridor kitchen is efficient, but has one disadvantage; through-traffic flows through the main work area. It often works well in connection with adjoining laundries, utility rooms, and breakfast rooms. Paths of travel between centers are short, thus saving many steps. Corridor kitchens are naturally suited to long narrow rooms, but don't try to use double banks of cabinets and appliances if the kitchen is less than 8 feet wide.

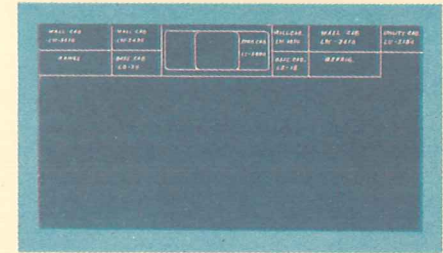
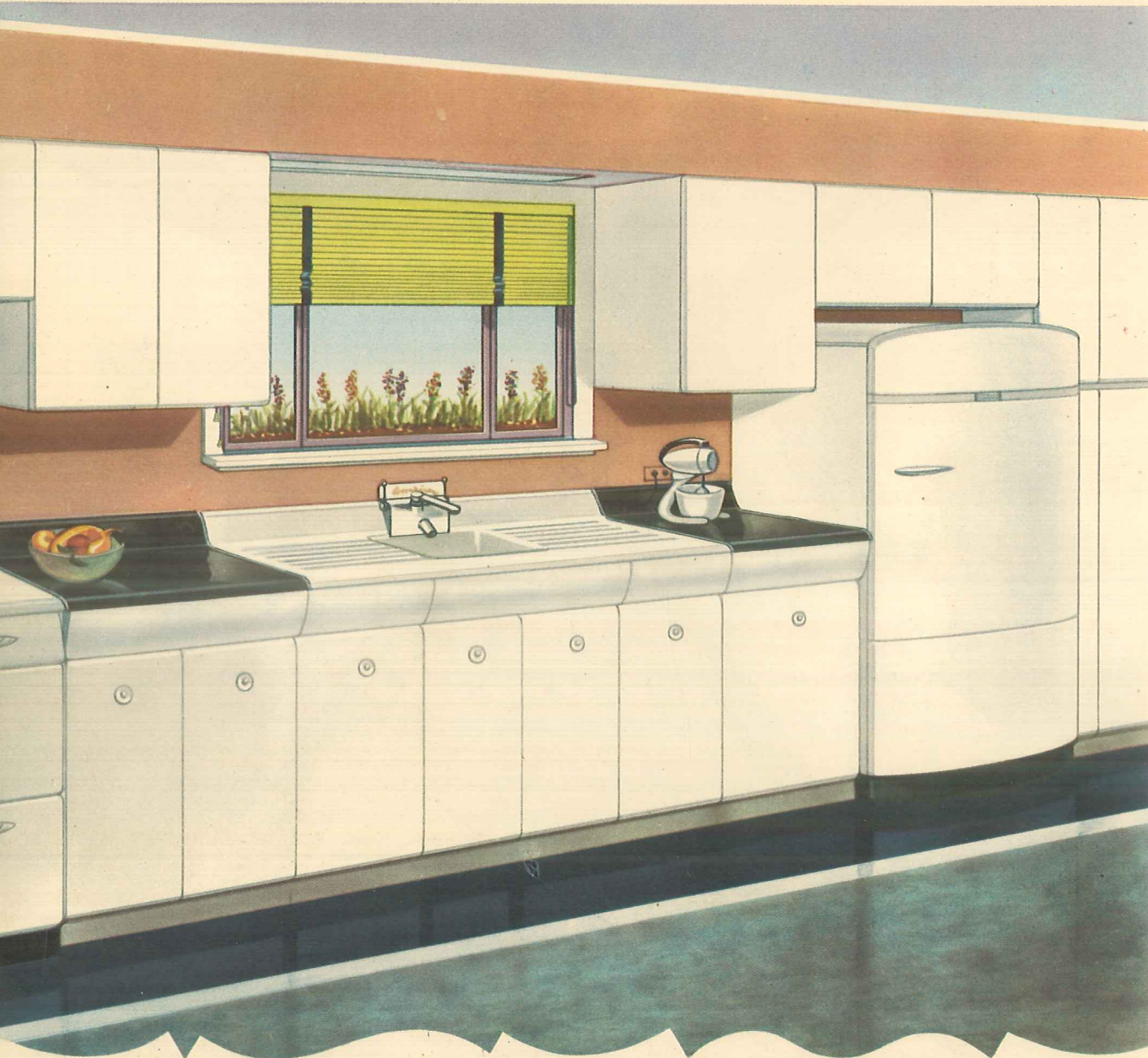
As shown in the sketch, the sink is centered between the range and refrigerator, on the opposite wall. Adequate storage and counter top facilities are thus provided in all three centers. The range should be near the dining room door, and the refrigerator near the outside entrance. More than 75% of all kitchen traffic is from sink-to-range-to-dining-room-to-sink, so that the locations of the range and sink should be given preference in planning any kitchen.



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A TYPE OF KITCHEN FOR ANY SHAPE OF ROOM



THE STRAIGHT-WALL-*Type* KITCHEN

This type of kitchen is best suited to the small home or apartment. It provides maximum utility in a minimum of space, but does not have quite as much step-saving efficiency as the other three types shown on previous pages.

In the straight-wall kitchen, the sink should be located in the center, with base cabinets on either side, between range and refrigerator.

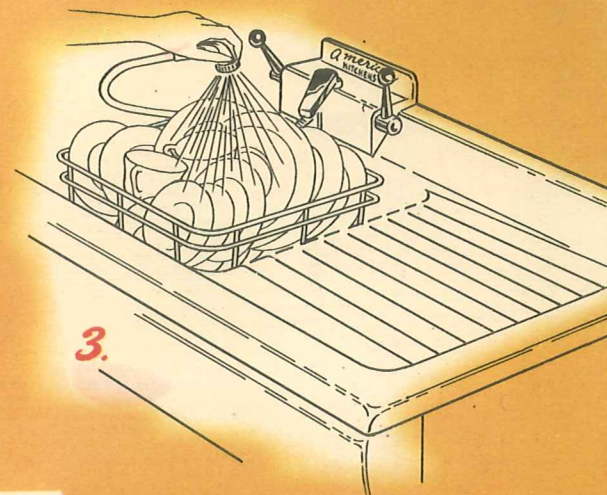
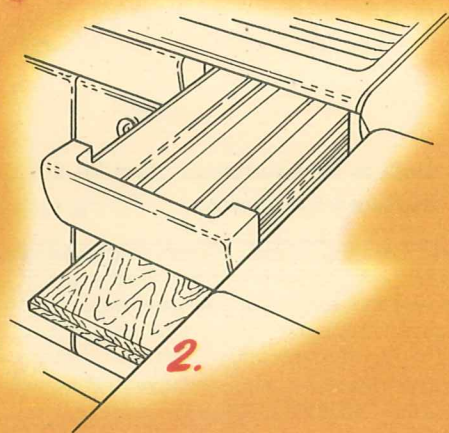
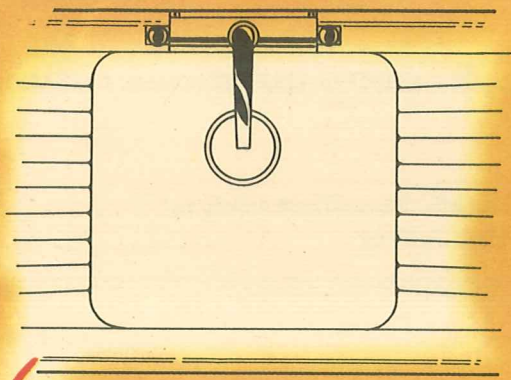
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There are, of course, many variations in the four basic types of kitchens just described. Your *AMERICAN KITCHEN* dealer has been trained in all phases of kitchen planning and will gladly demonstrate how your particular kitchen can be equipped to best advantage.

Most homemaking activities center in the kitchen and it should be planned and equipped as carefully as any other room in your home. Make it roomy, cheerful, well lighted, well ventilated, and well equipped. Do these things, and you'll remove most of the worries, cares and drudgery from day-to-day living.

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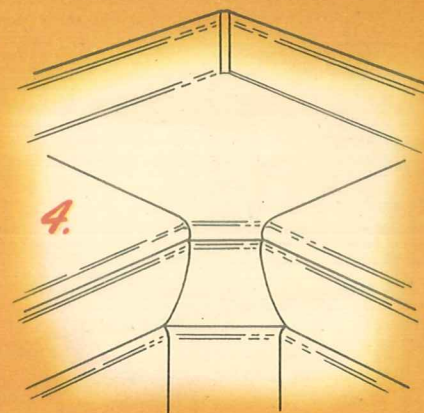


Star Features of convenience, beauty, quiet operation and durability built into *American* Kitchens

The following pages picture and describe a few of the many features of *AMERICAN KITCHENS* which make them first choice among modern kitchens because of their amazing combination of all the advantages you expect in your kitchen—the convenience, work-saving design, quiet operation, quality, and

beauty that recent developments now make available.

These features, plus the cooperation in planning your kitchen by thoroughly schooled planning experts, mean a kitchen that you'll be proud to call your own, and that will lighten your life as a housewife for many years to come.



1 Extra Full Sink Bowl

American Sink Bowls are extra wide from front to back—an average of over two inches more bowl room than other sinks of comparable size. This is because of the location of the faucet assembly—on top of the backsplash board instead of on a special ledge common to most sinks, which takes up room and collects dirt.

2 Silver Drawer and Bread Board

AMERICAN KITCHEN Sinks provide extra roomy silver and cutlery drawers, linoleum lined, conveniently located and partitioned for orderly storage. Directly below the silver drawer is a strong bread and cutting board of high quality and durable finish. It is large and roomy— $11\frac{1}{16}$ by 21 inches in area.

3 Rinse Sprayer

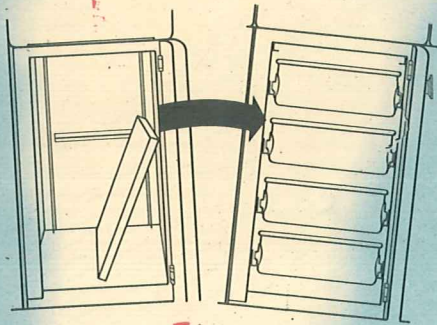
A spray attachment is built into the faucet assembly of American Sinks as standard equipment—at no extra charge. Extra convenience of control is provided—a push-button located directly on the spray itself. This is in addition to the regular manual control of the mixing manifold.

4 Integral Work Surface and Backsplash

AMERICAN KITCHEN base cabinets are equipped with an integral work surface and backsplash. This one-piece construction eliminates dirt and moisture-catching cracks between the backsplash and work surface and makes for easier cleaning. The backsplash is four inches high and matches the backsplash of the sink.

Corporation ... Connersville, Indiana

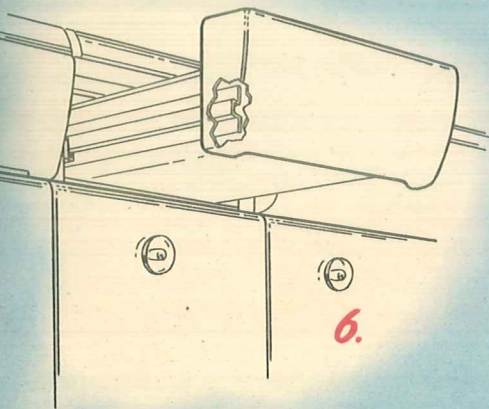
Star Features of convenience, beauty, quiet operation



5.

5 Shelves Removable . . . Can be Replaced by Drawers

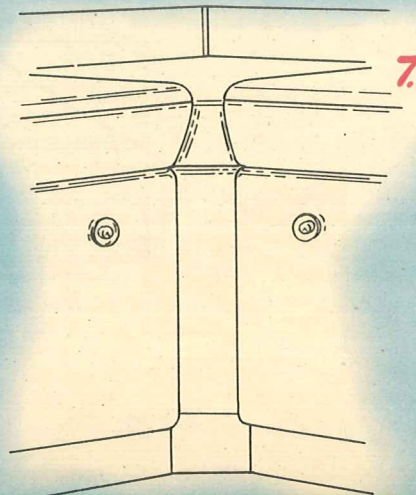
If at any time your storage requirements change, *AMERICAN KITCHENS* provide the way. If drawers are in the wrong place, or you need more drawers, simply remove the shelves and replace with drawers obtainable through any American dealer. If there comes a time when the shelves would be more useful, simply switch back again.



6.

6 Noiseless Drawers Can't Run Off Track

AMERICAN KITCHEN drawers are mounted on dovetailed runners which hold them on the track, and cannot be pulled too far. Yet they are easily removed—simply raise up from the front and lift out. All drawers glide on plastic bearings; there is no metal-to-metal contact.



7.

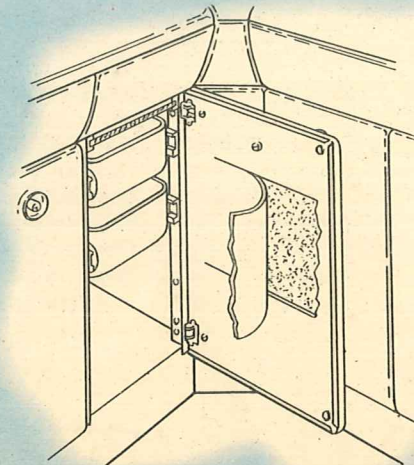
7 Smooth, Water-Tight Joints in Work Surface

One of the most remarkable developments of *AMERICAN KITCHEN* Engineers is a chromium-plated joining strip which is absolutely water-tight for life. Moreover, it is flush, and smooth so that no seepage of water, no dirt-catching can occur. This, together with the battleship linoleum used for all base cabinet tops, guarantees you a continuous work space which is easily wiped.

8 Sound-Deadening Insulation—Double-Wall Construction

The insulation used in all *AMERICAN KITCHEN* Doors accomplishes two purposes. It deadens sound, and makes doors verminproof. It is a newly developed material applied to the inner surface forming a permanent union with the steel.

All doors and drawer fronts are of double-wall construction which also adds to quiet operation as well as to strength and lifetime trueness of original shape.



8.

and durability built into *American* Kitchens

9 Rounded Drawer Corners . . . No Dirt Catchers

The inside of all *AMERICAN KITCHEN* Drawers are rounded at the corners. This is possible because the body of the drawer is drawn from one piece of steel, completely seamless like a sauce pan. This eliminates dirt-catching crevices and permits you to wash or wipe them clean without a brush.

10 Extra Knee Room

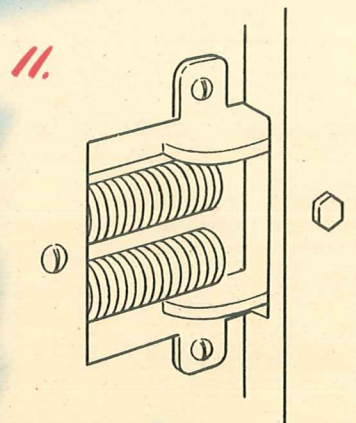
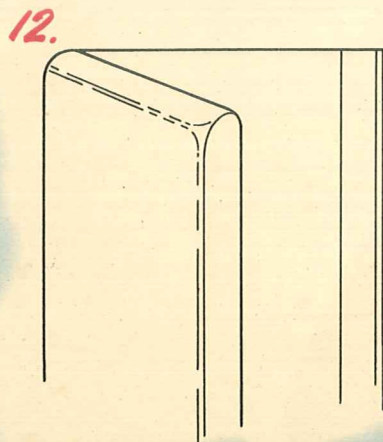
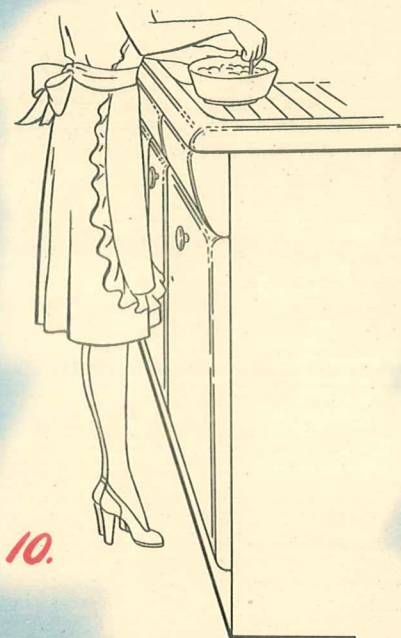
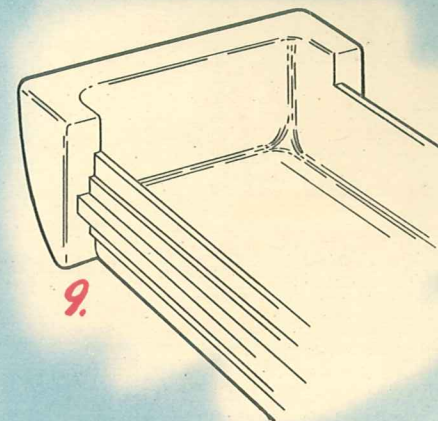
AMERICAN KITCHENS are designed to make your work easier. One way is to bring the work closer to you thus making less bending over necessary. Notice how the work tops of all American Sinks and Base Cabinets extend out over the sides. This gives you two extra inches of knee room. The bases are recessed another inch giving you more toe room—or a total of three precious inches closer to your work.

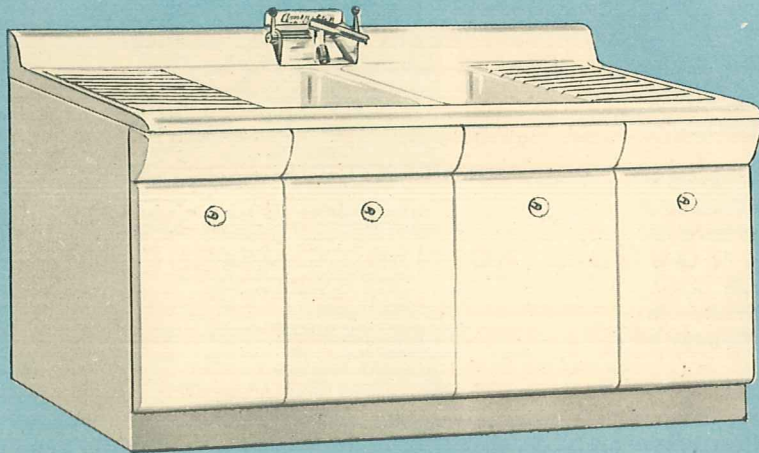
11 Hinges Hold Doors Full Open or Full Closed

No bothersome doors which will not stand open or stay closed with *AMERICAN KITCHENS*. Old-fashioned door catches are eliminated. A new, exclusive development in double-action spring type hinges is used. These hinges hold the doors full open or full closed, yet they operate at a finger touch, and silently. In addition they are further silenced by rubber bumpers.

12 All Edges and Corners Rounded

There are no sharp edges or corners to scratch legs or fingers, to snag hosiery or tear clothes in *AMERICAN KITCHENS*. Every corner and edge of doors, drawers or bodies of *AMERICAN KITCHENS* are smoothly rounded. This not only eliminates the danger of snagging clothes or your person, but eliminates many crevices in which dirt could collect.





SINK LS 5400

Single Bowl, Double Drain Board Sink

Total width . . . 54 inches
 Depth (front to back) . . . 25 inches
 Bowl . . . 20 x 19 $\frac{3}{8}$ x 7 inches
 Height . . . 40 inches (including backsplash)

Each drain board . . . 15 $\frac{3}{8}$ x 19 $\frac{3}{8}$ inches
 Four drawers (two concealed)
 Three storage compartments

WELDED STEEL CONSTRUCTION

All American Base Cabinets, Wall Cabinets, and cabinets for sinks are of modern welded steel construction. All panels are of automobile grade, steel sheets, cold rolled for added strength and beauty of finish. They are reinforced throughout with heavy steel members electric welded in place so that permanent squareness and trueness is assured. Cabinets are vermin, rodent and dirt proof due to solid back construction and the special inside finish used. Outside finish is baked-on, double-coat enamel applied with high heat after a rustproofing process which further assures long life and beauty of finish.

SINK LS 6600

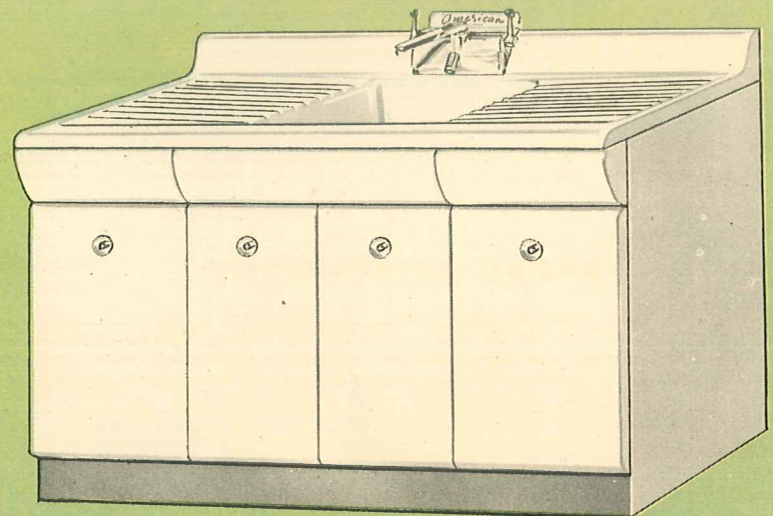
Double Bowl, Double Drain Board Sink

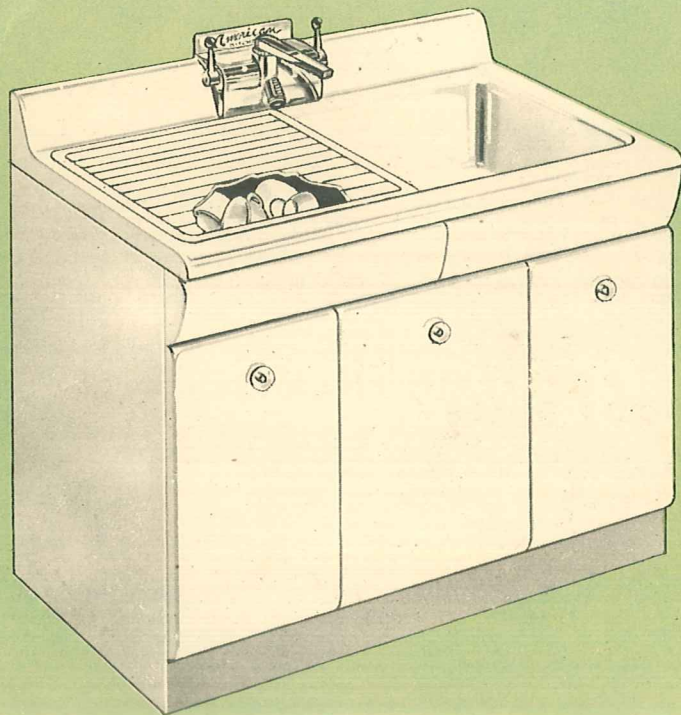
Total width . . . 66 inches
 Depth (front to back) . . . 25 inches
 Height . . . 40 inches (including backsplash)
 Drain Boards . . . 14 $\frac{3}{8}$ x 19 $\frac{3}{8}$ inches

Each bowl . . . 15 x 19 $\frac{3}{8}$ x 7 inches
 Three storage compartments
 Two regular drawers
 Two concealed drawers

PORCELAIN ENAMELED TOPS

All American Sinks have genuine vitreous enameled tops including both drain boards and bowls. Vitreous enamel is the most stain resistant, most acid resistant, and most easily cleaned material for sinks ever discovered. It is similar to china-ware in chemical composition. The sink top is first formed from steel, then coated with enamel in paste form. The enamel is melted and united with the steel in an oven at high heat giving a smooth, glass-like surface which is as near permanent as any surface that man has discovered. Enameled utensils and works of art have been made since ancient time and have come down through the ages unharmed.





SINK LS 4200

Single Bowl, Single Drain Board Sink

Total width . . . 42 inches
 Depth (front to back) . . . 25 inches
 Height . . . 40 inches (including backsplash)
 Drain Board . . . 17³/₈ x 19³/₈ inches

Bowl . . . 20 x 19³/₈ x 7 inches
 Two storage compartments
 One regular drawer
 Two concealed drawers

SPRAY ATTACHMENT

With every American Sink you get one of the most versatile and convenient spray attachments ever devised. It is built right into the faucet assembly. There is a push button located on the spray nozzle for fingertip control. The mixing manifold is controlled by two feather-touch controls. The old-fashioned spray plunger on the faucet is eliminated.

SINK LST 4800

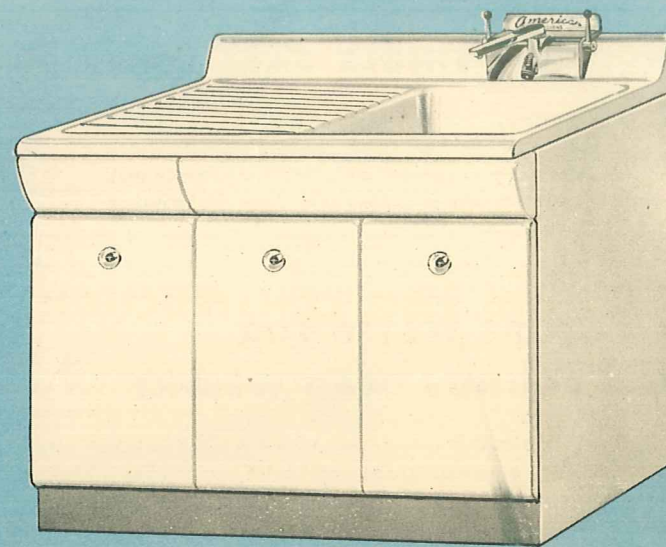
Double Bowl Sink with a Sliding Drain Board

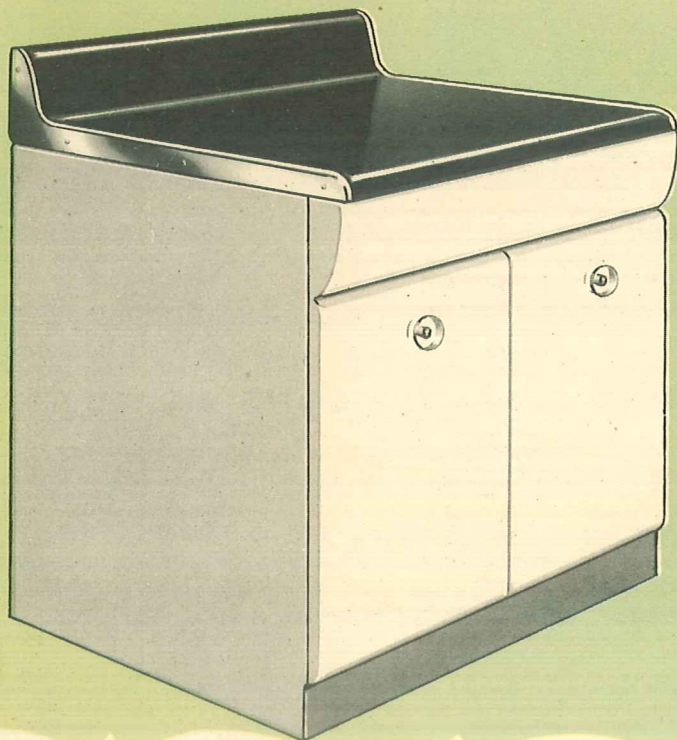
Total width . . . 48 inches
 Width (front to back) . . . 25 inches
 Height . . . 40 inches (including backsplash)
 Shallow Bowl . . . 21³/₃₂ x 17⁹/₁₆ x 8 inches

Drain Board . . . 18³/₄ x 23¹/₁₆ inches
 Deep Bowl . . . 21³/₃₂ x 17⁹/₁₆ x 12 inches
 Two storage compartments
 Two concealed drawers

SOUND-DEADENED CONSTRUCTION

When American Welded-Steel Sinks, Base Cabinets or Wall Cabinets are installed in the home they are amazingly quiet in operation. There are two reasons for this—the construction and the finish. All doors and drawer fronts have double walls. Doors are an inch thick—really thicker than the average wood door. The entire construction is planned to eliminate vibration—hinges, drawer tracks, reinforcing, etc. The other reason is the remarkable insulating material used on the inner surfaces—the most effective silencer ever developed.





DOUBLE BASE UNIT

American double-door Base Cabinets are made in three widths—21, 24 and 30 inches. All are 25 inches deep (front to back), and all are 36 inches from floor to work surface; 40 inches including the standard backsplash. All incorporate the convenience, quality and silent-operation features described and illustrated on preceding pages.

DOOR PULLS

All doors on American Wall and Utility Cabinets have recessed, concealed door pulls. This eliminates clothes-catching and dirt-collecting knobs and handles. No handles to ever replace. No projections to interfere with quick, thorough cleaning. Base cabinet doors are equipped with streamlined plastic door pulls with stainless steel inserts.

FILLER STRIPS

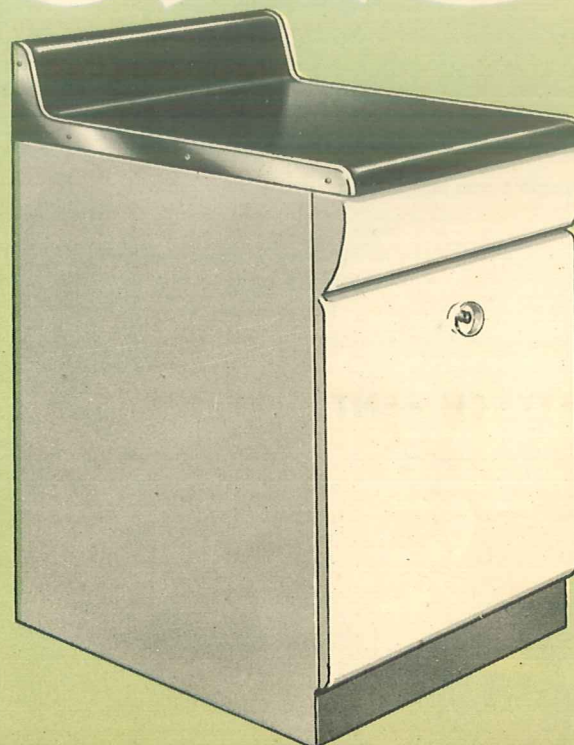
Cabinet Fillers in 1, 2 and 3 inch widths can be supplied for use in making a continuous installation in a room in which standard width cabinets and sinks will not take up the total wall length.

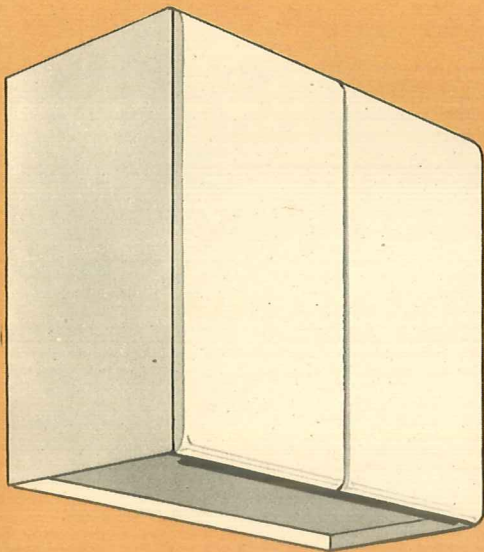
SINGLE BASE UNIT

American Single Door Base Cabinets are made with one door and one drawer. You can have doors opening right or left as desired. All these cabinets are 40 inches tall—including 4 inch backsplash—25 inches deep (front to back). They are furnished in 15 and 18 inch widths.

TOPS TESTED FOR 300 POUNDS DEAD WEIGHT

Base cabinet tops are constructed of extra-strong reinforced 20-gauge steel. Heavy battleship linoleum is bonded to the steel under pressure for a lifetime seal. For all-around strength, utility, and lasting beauty, these *AMERICAN KITCHEN* tops are unsurpassed.





DOUBLE WALL CABINETS

The style of American Wall Cabinet shown at left has two doors and two full width shelves. It is made in three widths—21, 24, and 30 inches. It is 30 inches high, and 13¼ inches deep (front to back).

FILLERS are supplied in 1, 2, and 3 inch widths to make a continuous installation with standard width cabinets regardless of the dimensions of the room.

SINGLE WALL CABINETS

The American Wall Cabinet shown at right is the same in construction as the double style except that there is only one door (right or left hand opening optional). They are made in 15 and 18 inch widths. All are 13¼ inches deep (front to back) and 30 inches high, and have two full-width shelves.

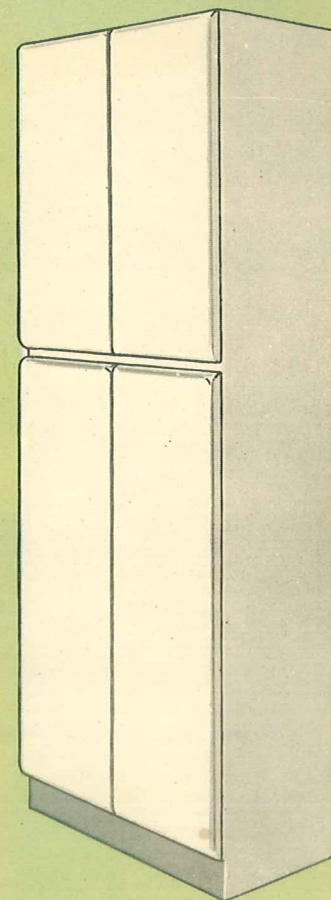
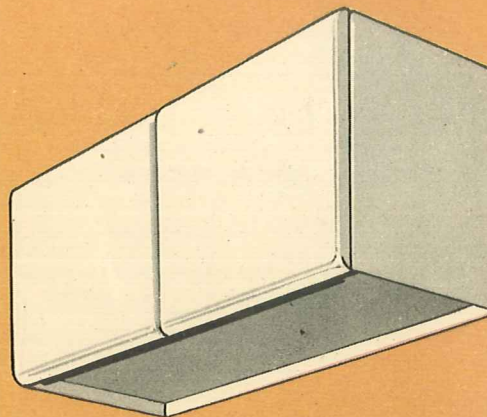
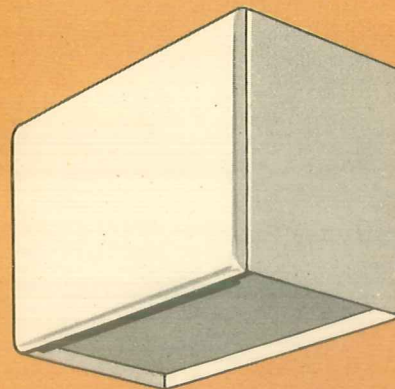
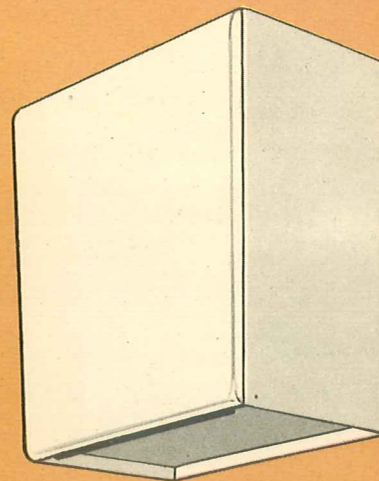
WALL CABINETS 18 INCHES HIGH

Shown at right is one of the American Wall Cabinets made in 18 inch height, mainly for use over ranges and refrigerators. They are supplied in both double and single styles according to width—one door for 18 inch, and two doors for 21, 30, and 36 inch widths. All have one full-width shelf, and all are 13¼ inches deep (front to wall).

CORNER WALL CABINETS

This newly designed cabinet is designed to fill in corners and yet make use of the space for storage. It has two doors and two full-width shelves. It is 30 inches high, extends 27 inches along each wall, and is 13¼ inches deep (front to wall).

Notice recesses at bottoms of all wall cabinets which provide space for indirect lighting fixtures or other accessories.



BROOM CABINET

Designed for household tools, but can be converted into linen closet if desired. Cabinet is 84 inches tall, 21 inches wide and 13¼ inches deep. Divided into top and bottom sections. Top has two doors and two shelves. Bottom section also has two doors and regularly has no shelves, but shelves are available for linen closet conversion.

